

Serial No. 10/518,315
Filed: December 16, 2004

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Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (previously presented) A method for clarifying and stabilizing liquid foods comprising adding to the liquid foods colloidal, anionic silica sols of a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m²/g.
2. (previously presented) The method as claimed in claim 1, wherein an aqueous suspension of colloidal anionic silica sols having a silica sol content of more than 5% by weight is used.
3. (previously presented) The method as claimed in claim 1, wherein the particle diameter of the silica sols used is between 6 and 50 nm.
4. (previously presented) The method as claimed in claim 1, wherein the pH of the silica sols used is between 2 and 4.
5. (previously presented) The method as claimed in claim 1, wherein the surface area of the silica sols used is between 60 and 500 m²/g.
6. (previously presented) The method as claimed in claim 1, wherein the liquid food is fruit juice, beer or wine.
7. (previously presented) The method as claimed in claim 1, wherein a polyvinylpyrrolidone is added to the silica sol.

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8. (previously presented) The method as claimed in claim 1, wherein the amount of silica sols added is 5 to 500 g/hectoliter.
9. (previously presented) The method as claimed in claim 1, wherein the particle diameter of the silica sols used is between 8 and 35 nm.
10. (previously presented) A process for clarifying and stabilizing liquid foods comprising: adding to a cloudy liquid food, or to a liquid food which has a tendency to cloud, a sufficient amount of colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m²/g to clarify the liquid foods; and removing the silica sol after clarifying the liquid foods.
11. (previously presented) The process as claimed in claim 10, wherein an aqueous suspension of colloidal anionic silica sols is used having a silica sol content of more than 5% by weight.
12. (previously presented) The process as claimed in claim 10, wherein the particle diameter of the silica sols used is between 6 and 50 nm.
13. (previously presented) The process as claimed in claim 10, wherein the particle diameter of the silica sols used is between 8 and 35 nm.
14. (previously presented) The process as claimed in claim 10, wherein the surface area of the silica sols used is between 60 and 500 m²/g.
15. (previously presented) The process as claimed in claim 10, wherein the liquid food is fruit juice, beer or wine.

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16. (previously presented) The process as claimed in claim 10, wherein a polyvinylpyrrolidone is added to the silica sol.
17. (previously presented) The process as claimed in claim 10, wherein the amount of silica sols added is 5 to 500 g/hectoliter.
18. (previously presented) The process as claimed in claim 10, wherein the pH of the silica sols used is between 2 and 4.
19. (previously presented) A process for clarifying and stabilizing fermented and unfiltered beer comprising: adding to a fermented and unfiltered beer a sufficient amount of an aqueous suspension of colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m²/g; allowing flocculation to proceed; and removing any formed sediment, whereby a clear beer of good stability having a sodium content identical to the unclarified beer is obtained.
20. (previously presented) The process as claimed in claim 19, wherein the aqueous suspension of colloidal anionic silica sols used has a silica sol content of more than 5% by weight.
21. (previously presented) The process as claimed in claim 19, wherein the particle diameter of the silica sols used is between 6 and 50 nm.
22. (previously presented) The process as claimed in claim 19, wherein the particle diameter of the silica sols used is between 8 and 35 nm.

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23. (previously presented) The process as claimed in claim 19, wherein the surface area of the silica sols used is between 60 and 500 m²/g.

24. (previously presented) The process as claimed in claim 19, wherein a polyvinylpyrrolidone is added to the silica sol.

25. (previously presented) The process as claimed in claim 19, wherein the amount of silica sols added is 5 to 500 g/hectoliter.

26. (previously presented) The process as claimed in claim 19, wherein the pH of the silica sols used is between 2 and 4.